



ACCUTEMP STEAM 'N' HOLD™ MODEL # SH440D9.5

VENDOR:

AccuTemp Products Inc.
8415 North Clinton Park
Fort Wayne, IN 46825
1-800-210-5907
www.accutemp.net

SPECIFICATIONS:

Model: SH440D9.5

Equipment Dimensions:

- (Exterior Cabinet)
30-1/8" (w/ 4-1/2" legs) H × 23-3/8" W × 28" D
- (Interior Cabinet) 21" H × 13" W × 17" D

Power: 11.4 Amps @ 440 Volts, 9.5 kW

Weight: 188 lbs

National Stock Number: 7310-01-493-9138

APL Number: 43A010065

DESCRIPTION:

Countertop pressureless steamer, 6 pan, vacuum pump, connectionless.

REMARKS:

Steamer conforms to Commercial Item Description A-A-59749 Cooker, Steam, Pressureless (Naval Shipboard).

EQUIPMENT BENEFITS:

- Simple installation, no water or drain connection required
- Unit operates with 2 gallons of water
- Low maintenance, easy to clean
- Steamer can be safely tilted 15° without water leaking
- Multiple foods may be steamed simultaneously without flavor transfer

COOKING APPLICATIONS:

Steaming fresh and frozen vegetables, rice, pasta, potatoes and seafood, and reheating and holding food.

CAPACITY:

Six full size steam-table pans (12"×20"×2-1/2") or four (12"×20"×4") pans

POINT OF CONTACT:

Systems Equipment & Engineering Team
E-MAIL: navyfse@natick.army.mil



**US ARMY
NATICK SOLDIER
CENTER**

Kansas Street
Natick, MA 01760
nsc.natick.army.mil

REV 09-13-04
OPSEC 04-217